

Food Safety PROGRAM

Washington State Department of Health
a newsletter for Local Health **Volume 1 Issue 4**
September 2005

This issue:

Dear PHA

Shellstock Commingling

"Cake Batter" ice cream

The FDA revised update

Food Worker Training

FAQs about the materials

Food Worker Card

Reminders about the rules

Say What?

Read what food workers say

Online Resources

Two new food safety websites

Playing with Your Food

French styles of preparation

12th Annual Joint Conference on Health

October 10 - 12, 2005
Yakima Washington

www.wspha.org/JCH1.html

Welcome to the informational newsletter from the Food Safety Program to Local Health Jurisdictions. This edition has been brought to you by the color orange in honor of the Spanish food worker manuals. As always, the newsletter is intended as a two-way communication tool – your comments and questions are requested, and will be topics for upcoming newsletters.

Upcoming Training: The Food Safety Program has scheduled regional training meetings for local health food program staff. The trainings will have a format similar to the series conducted in March. Details have been emailed to all Food Program Managers.

If you have questions, please contact your Public Health Advisor **Janet**, **Mary**, or **Joe**.

Scheduled Dates:

9/28	Kennewick
9/29	Spokane
10/5	Vancouver
10/14	Silverdale
10/18	Bellingham
10/19-20	Seattle
10/27	Olympia

Dear Public Health Advisor...



Food Safety Etiquette

although the question and answer are real, the city's name has been changed to protect the innocent

Dear PHA:

Does the identification provision apply to live molluscan shellfish in tanks? Also, may "tagged and bagged" shellfish from one growing area be submerged with other shellfish from different growing areas or dates?

Tagging and Bagging in Tucson

Dear Tagging and Bagging:

Yes. The shellstock identification and commingling provision [3-203.12] applies to molluscan shellfish in live display tanks.

Shellfish from one container (or multiple containers from the *same* growing area with the *same* harvest date) can be removed from their original container and put in the display tank as long as the tag information is correctly retained [3-203.11(B)].

Retailers may also put shellfish from different growing areas/dates in the same display tank as long as they are able to correlate the tag information to the right product. To prevent commingling, they will also have to keep the shellfish separated by batch, such as in their original containers/netted bags. The shellfish should also be adequately spaced so they do not overlap.

Please note: All of the above depends on a properly operating display tank. Because molluscan shellfish are filter feeders, they concentrate pathogenic microorganisms that might be in the water. Due to the number of shellfish and the limited volume of water, display tanks that are improperly configured may allow the concentration of pathogens. Food establishments are required to obtain a variance in order to have a molluscan shellfish display tank [3-502.11(E)] if the shellfish are for human consumption. A HACCP plan is required and procedures must include strict monitoring of the water quality including filtering and disinfection practices [4-204.110]. More detailed information about shellfish display tanks will be covered at the next training and in the next newsletter.

"Cake Batter" Ice Cream Update

The FDA released an updated bulletin on "cake batter" ice cream and similar products

In June and July there were several cases of *Salmonella* Typhimurium associated with consumption of "cake batter" ice cream products from a nationally-franchised chain of ice cream establishments. The products were implicated in several illnesses in eight states, including 11 reported cases (with 5 hospitalizations) in Washington.

The cake batter ice cream was prepared at the retail stores by mixing dry cake mix with a pasteurized cream base. The dry cake mix was labeled "bake before use" by the manufacturer, however, the mixture did not undergo additional processing at the food establishments prior to freezing.

Cake mixes that are not labeled as a ready-to-eat food can pose a food safety risk if they are incorporated uncooked into a ready-to-eat product. As a reminder, *Salmonella* is known to survive dry conditions and is occasionally found in dry products that are not traditionally considered potentially hazardous foods.

The FDA is asking food service operators to work with their suppliers to ensure that all ingredients in ready-to-eat menu items have been properly processed to eliminate pathogens of public health concern. Therefore, when you see dry mixes (such as brownie, cake, or cookie mix) incorporated into ready-to-eat products, you are asked to inform the operator of the potential risk.

Additional information and the updated bulletin from CFSAN is located on the FDA website at www.cfsan.fda.gov/~ear/ret-batt.html

National Food Safety Education Month



National Food Safety Education Month
National Restaurant Association Educational Foundation

September marks the eleventh annual National Food Safety Education Month (NFSEM) created by the National Restaurant Association Educational Foundation's International Food Safety Council. This year's theme is **"Keep Hands Clean with Good Hygiene."**

The NFSEM website www.nraef.org/nfsem has educational flyers, information, and activities available in English and Spanish. The topics include handwashing, hand maintenance, gloves, and employee illness.

Previous campaigns for NFSEM have included Cooling, Cross contamination, Cooking, and Cleaning & Sanitizing. To view the NFSEM archives of these campaigns, check www.nraef.org/nfsem/archive.asp

Dear Public Health Advisor...



Food Safety Etiquette

although the question and answer are real, the name has been changed to protect the innocent

Dear Public Health Advisor:

A vendor that sells elephant ears in several counties couldn't understand why her product was no longer exempted from permit. She said that other counties were still 'exempting' her elephant ears. How are counties handling the "Exempt from permit" provision?

Elephant ears aren't on the list

Dear Elephant Ears:

The Exempt from permit list in the rule [WD 8-301.12 or WAC 246-215-191] is intended to limit the foods exempted from the permit process, but not from safe food handling procedures. This short list of food items was agreed upon by the Core Workgroup during the rule revision process. The intent was to replace individual county lists with a uniform, consistent, statewide list.

Rather than giving variances or additional exemptions to the rule, the variability between counties probably lies in the different permitting policies throughout the state such as different application requirements or fee structures based on levels of risks. These permitting policies are not set by the rule and generally vary county to county.

Food Worker Training Materials:

Frequently Asked Questions

How to order food worker manuals:

The manuals are available through Central Stores

www.ga.wa.gov/centralstores

English and Spanish manuals are sold in boxes of 100 each.

Korean, Vietnamese, Chinese, and Russian are sold in boxes of 50 each.

A Translation Medley Pack (with 10 copies each of Spanish, Korean, Vietnamese, Chinese, and Russian) is available.

Ensuring Food Worker Exam Security

It's a good time to check your protocol for food worker exam security in your department.

Why did it take so long to get the additional language manuals printed? Because there is traditionally a much smaller demand for foreign language materials, there was a concern by the agency that handles the purchasing, storage, and delivery of the document about the long-term storage and printing cost for the manuals.

At first, the supplier suggested combining English and Spanish in one manual and combining the other four languages – Russian, Chinese, Vietnamese, and Korean – into another manual. This would limit the storage and printing costs for the supplier, but would have produced two costly, large documents that would be expensive to give to each prospective food worker (as required in the rule). Ultimately, the manuals were printed individually but are only available in bulk orders of 50 or 100 per box.

Why are the foreign language materials more expensive? Because of the reduced demand, the foreign language documents are printed in smaller quantities and stored for a longer time in the warehouse. The price of the manuals includes the increased storage and printing costs, and is set at the same cost that the manuals were previously available.

Why is the Spanish food worker manual printed in orange? The first run of the Spanish manuals was accidentally run with orange text. Because the manuals were readable (and to prevent another time delay), they were released.

If you would like a sample Spanish manual sent to you for your review prior to ordering, please [email Susan](#).

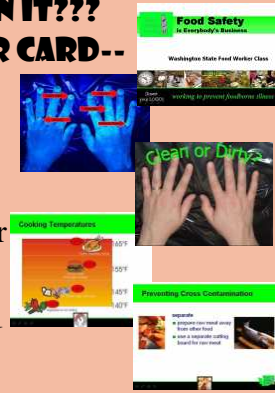
Are any LHJs interested in sharing the cost of a box of manuals? Yes. At least one county would like to combine an order. For more info, please contact [Susan](#).

Recently, a couple of the food worker exams were taken from a local health department in eastern Washington. The local health department immediately noticed the missing tests, and was able to get the exams returned the next day. Unfortunately, the exam answers may have been faxed to at least one other establishment – food workers in a neighboring local health jurisdiction appeared with the answers to the exam written on their arms.

To enhance test security, you may rearrange the questions to produce multiple versions of the tests for your program. Additional versions of the exam are also available from [Susan](#).

HAVE YOU SEEN IT??? FOOD WORKER CARD-- POWERPOINT

A draft PowerPoint presentation is available for your use. A final version will be mailed to all LHJ food program managers in early October.



If you would like to view the presentation, or provide editorial comment, please let Susan know.

FOOD WORKER TRAINING VIDEOS

Both Tacoma-Pierce County Health Department and Public Health – Seattle & King County have produced food safety training videos that are available for order.

For more information:

“Do It Right – Serve it Safe”

The video from TPCHD is available in English, Spanish and Korean.

View the product details online at

www.doitrightserveitsafe.com

VHS and DVD are \$65 each.

To order: 1-888-DO IT SAFE

“Food Safety: It’s Up to You”

The video from PH-S&KC is available in English or Spanish. The VHS is \$25 for one language; DVD is \$35 for both English and Spanish.

To order: contact Ron Smart at

ron.smart@metrokc.gov or

206.296.4958

Food Worker Card: Frequently Asked Questions

Read the Food Worker Card rules online:

[WAC 246-217](#)

[RCW 69.06](#)

On this day in September...

9/5/1698 Tsar Peter I of Russia imposed a tax on beards (note: this was done to promote "westernization" rather than food safety)

9/23/1869 Mary Mallon ("Typhoid Mary") was born

9/30/1958 Pie tins from the Frisbie Pie Company of Connecticut served as inspiration for the creation of the Frisbee patented on this date

9/15/95 blue M&Ms replaced the tan ones

Food Worker Cards – A few reminders

Specific information must be on the card.

FWC should be about 3x5" and include the following information [WAC 246-217-035]:

- Identification as a Washington state food worker card
- Name of the LHJ that issues the card
- Printed name of the food worker
- Signature of the food worker
- Card expiration date
- Signature of the health officer
- Designation as a "limited duty card" if applicable

Food worker cards must be available for review at time of inspection.

A copy of the card must be kept on file by the employer *or* kept by the food worker.

The cost of the food worker card is set by the state board of health and is uniform throughout the state. [RCW 69.06.020]

The current fee for the food worker card is \$10. The fee is used to help cover the costs of food worker training and education, administration of the program, and testing of applicants. Food workers are entitled to a copy of the food worker manual and 30 minutes of audio and visual food safety training. [WAC 246-217-025]

ALL initial cards are valid for 2 years; renewals are valid for 3 years.

Cards may be renewed up to 60 days before the expiration date. Applicants getting a renewal card must attend the training and pass the examination. Renewal cards are valid for 3 years. [WAC 246-217-035]

With additional food safety training, renewals are good for 5 years.

Additional food safety training must be at least 4 hours in length. Approval of training programs may be by either the LHJ or DOH, but must be done in advance. A list of the programs currently approved by DOH is [online](#). *The additional training must have been completed within 2 years of the renewal card application.* [WAC 246-217-035]

Applicants with additional food safety training must still complete the food worker class training, pass the exam, and pay the fee to receive their 5-year card. [WAC 246-217-025]

Any legally issued food worker card from Washington is valid throughout Washington. [RCW 69.06.020]

The local health officer may contract with a designee to provide the required training or testing within the jurisdiction, but all food worker cards must be issued and signed by the local health officer. All designee programs are required to uphold the same training requirements, testing standards, and security measures required of the local health jurisdictions. [WAC 246-217-025]

Cold Holding

Have they tried to turn it down? Check before you cite.

Are you citing refrigeration units that are cold-holding PHF's at 42°- 45°F?

It may not be a violation of the food rule.

Because of the prohibitive nature of replacing refrigeration equipment, the new food rule includes a provision that allows the use of existing equipment as long as the equipment is able to keep PHF's 45°F or colder [3-501.16 (2)(b)]. The equipment may be used for up to five years after code adoption.

In order to meet the provision, the equipment must have been in use in the establishment by 5/2/05 *and* not be able to have the temperature adjusted. Existing equipment that is unable to meet the 41°F temperature requirement will need to be upgraded or replaced by 5/2/10.

Say What?

Two reports discuss food worker behavior

Active Reader Alert:
Although excerpts from the studies are presented here, please read the articles to put the results into context.

By the way...

Please check your Vietnamese version of the Food Worker Exam.

Because the initial version was corrupted (and unreadable) we sent out a revised version on May 5.

The corrupted version will have symbols that look like this Ø in the title.

Please ask Susan if you have any questions.

Food service workers' self-reported food preparation practices: an EHS-Net Study

This study of the Environmental Health Specialists Network (EHS-Net) analyzed data from a telephone survey of food service workers. The entire study, including the methods, results, and limitations, can be found [online](#). Here are a few of the results:

Over ½ of respondents report not using a thermometer to check food temperatures.

Some workers use a variety of other methods to determine doneness, including visual check (24%), touch (4%), and cooking time (22%).

Workers in chain restaurants reported using thermometers more often than workers in other restaurants.

Almost five percent of respondents reported having worked while sick with diarrhea or vomiting.

Younger workers (under 25 years old) reported washing their hands less often than older workers.

Food workers reported washing their hands an average 15.7 times during an 8-hour shift.

Workers in management positions reported washing their hands more than workers in non-management positions.

EHS NET Communication Study

Recently, an Oregon EHS-Net communication assessment was conducted in six Oregon counties. Sixty food service workers, managers, and restaurant owners completed surveys and participated in focus groups to discuss how they learned about food safety, how they liked to get food safety information, and which types of communication helped them change their behavior. The following information is excerpted from a report of [this study](#).

Communication methods identified by the focus group participants as positively impacting behavior include:

- Information given verbally
- Information that was modeled and repeated
- Information given with stories or vivid examples
- Information from someone they knew

Communication methods identified by the focus group participants as not likely to help change behavior include:

- Information from books or articles
- Information with jargon or 'fancy' words
- Information from people who did not know them or had no relationship with them
- Information presented one time
- Information not modeled

DO YOU WANT TO READ MORE?

The “Food service workers' self-reported food preparation practices: an EHS-Net Study” is available online at: www.cdc.gov/foodnet/pub/publications/2005/green_2005.pdf

What is EHS-Net?

EHS-Net was formed to conduct research on foodborne illness and to use the knowledge to improve the practice of EH in relationship to foodborne illness.

Information about EHS-Net is available online at

www.cdc.gov/nceh/ehs/ehsnet/default.htm

The “EHS-Net Communication Study”

report authored by Dr. Donna Beegle is available online at www.oregon.gov/DHS/ph/foodsafety/snet/commstudy.pdf

Did you know?

Approximately 8% of the US workforce is employed in food preparation and service occupations.

Online Resources...



Image from the Food Safety for Moms-to-Be website



Image from the Food Safe Schools website

Food Safety for Moms-to-Be

The FDA has created a new website for pregnant women and food safety. Information is available in English and Spanish.

The website www.cfsan.fda.gov/~pregnant/pregnant.html includes food safety information for consumers, educators, and medical professionals.

Educator Tools include:

- Resource Guide and PowerPoint Presentation with notes
- Assorted handouts (note: the temperature guidelines are based on the USDA consumer guidance)

Food Safe Schools Action Guide

The National Coalition for Food Safe Schools includes representation by CDC, USDA, NEHA, Sodexo school services, and other groups. The Food Safe Schools website (www.foodsafeschools.org) includes food safety action tips for various school participants such as administrators, nurses, local health, food staff, teachers, families, and students.

Food trivia

Is it ketchup or catsup?

The tomato-based condiment has been spelled many different ways, but did you know that it (along with pickle relish) was included as a food group for the U.S. school lunch program for a short time in the 1980's? Either spelling is acceptable, but after "ketchup" was accepted as a food group, some catsup sellers changed the spelling of their product.

Whether ketchup or catsup is sold in glass containers or squeezable bottles, the single-use containers may not be refilled for use in food establishments.

Playing With Your Food

On the Menu: French Cuisine 101

How was that prepared? This list of unfamiliar menu terms might help you evaluate the potential risks from unfamiliar words on menus. Bon appétit!

à la broche = spit-roasted
à la coque = soft cooked in shell
à la meunière = coated in flour and fried
à la minute = prepared at the last minute
à la nage = "swimming" such as cooked shellfish served in bouillon
à la vapeur = steamed
à point = medium rare
aiguillettes = thin slivers
ballotine = boned, stuffed, rolled
brouillé = scrambled
chaud(e) = hot (or warm)
chaud-froid = cooked but served cold
colere, en = for fish, tail is inserted into its mouth for display
concassé = coarsely chopped
croquant = crispy
cru = raw
éfiloché = thinly sliced

étuvé = cooked in own juice
façon = my way
farci, fourre = stuffed
feu de bois = cooked over a wood fire
four = baked in an oven
fricassé = braised in wine/butter; stewed
froid = cold
fumé = smoked
gratiné = with a crusty, browned top
grillé = grilled
mi-cru = half-raw
mi-cuit = half-cooked
paillard = thickly sliced
panache = mixed
papillote = cooked in parchment or foil
poché = poached
réchauffer = to reheat
saignant = very rare
vessie, en = cooked in a bladder (often pig)

Janice Adair , Assistant Secretary	Janice.Adair@doh.wa.gov	(360) 236-3050
Nancy Napolilli , Office Director	Nancy.Napolilli@doh.wa.gov	(360) 236-3325
Dave Gifford , Program Manager	Dave.Gifford@doh.wa.gov	(360) 236-3074
Janet Anderberg , Public Health Advisor	Janet.Anderberg@doh.wa.gov	(425) 745-1726
Mary Ferluga , Public Health Advisor	Mary.Ferluga@doh.wa.gov	(509) 734-7450
Joe Graham , Public Health Advisor	Joe.Graham@doh.wa.gov	(360) 236-3305
Susan Shelton , Public Health Educator	Susan.Shelton@doh.wa.gov	(360) 236-3314
Ted Dale , Administrative Support	Ted.Dale@doh.wa.gov	(360) 236-3322

Team Food